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REPORT

COUNTRY Poland

DATE DISTR. Nov 30, 1959

SUBJECT Union of Consumers' Cooperatives
Spolem in Poland

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UNION OF CONSUMERS' COOPERATIVES SPOLEM IN POLAND (C)

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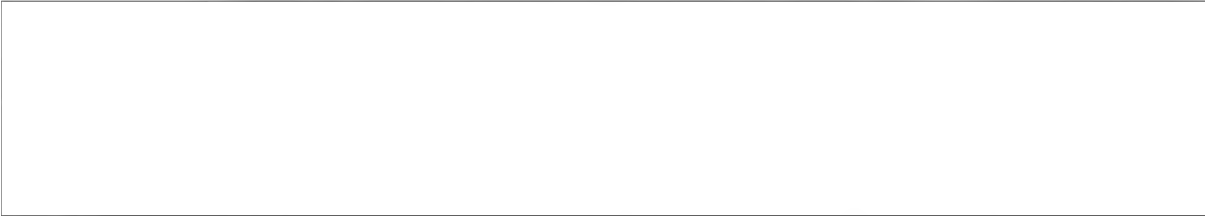
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UNION OF CONSUMERS' COOPERATIVES SPOLEM IN POLAND (C)

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INTRODUCTION

Listed below are the names and geographic coordinates and UTM coordinates, where available, of locations used throughout this report. Coordinates are not shown for well known locations:

<u>Location</u>	<u>Geographic</u>	<u>UTM</u>
DRAWSKO-POMORSKIE	N52-51, E16-02	WV 5331
GLUCHOLAZY	N50-19, E17-22	XR 6976
GORA KALWARIA	N51-59, E21-14	EC 1559
KARCZEW	N51-02, E21-15	EC 1770
KRAPKOWICE	N50-20, E17-58	YR 0996

1. Organization of Spolem

The Union of Consumers' Cooperatives (Zwiazek Spoldzielni Spozycow), Spolem, was subordinate to the Central Union of Cooperatives (Centralny Zwiazek Spoldzielni), which was directed by the Council of Ministers.

a. Location

The main headquarters for Spolem was at ulica Grazyny 13 in the Mokotow district of WARSAW. A six-story building housed the headquarters. It was bordered on the north by ulica Grazyny and on the south by ulica Rozana, and on the east and west by other buildings. See Annex A with legend.

b. Mission

The mission of Spolem was to plan, build and operate slaughterhouses, meat-packing plants, comestible factories (for processed fruit juices, jams, compotes, candy and dried fruits), macaroni shops, and bakeries. Spolem operated grocery stores and service points (places where repairs were made on household furniture and kitchen equipment), and organized, for the wives of the male employees, courses in cooking, home economy, pattern making and sewing.

Spolem operated flour mills

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c. Departments

Investments Department
(Wydział Inwestycyjny)

Fruits and Vegetables Processing Department
(Wydział Przetworstwa Owocowo-Warzywnego)

Meat Processing Department
(Wydział Przetworstwa Miesnego)

Department of Foreign Trade
(Wydział Handlu Zagranicznego)

Department of Domestic Trade
(Wydział Handlu Krajowego)

(1) The main office of the Investments Department consisted of a department chief, two deputies and two secretaries. Directly responsible to the department chief was a Personnel Branch, which was made up of a chief and two assistants. In all, the Investments Department consisted of seven branches: Personnel Branch, Projects Branch, Planning Branch, Maintenance Branch, New Investments Branch, Material and Equipment Branch, and Transportation Branch.

(2) [redacted] the Projects Branch, [redacted] employed a total of 96 people. It consisted of six sections: Personnel Section, Planning Section, Norms Section, Engineer Section, Accounting Section and Supply Section. The Engineer Section [redacted] employed a total of 75 people including draftsmen, sanitary engineers, electricians and plumbers.

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The Planning Branch was responsible for all the financial transactions incurred in the planning and building of new construction.

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The Maintenance Branch was responsible for the acceptance of new construction before the contractor was paid by the Planning Branch. The construction was accepted after all standards established by the Projects Branch for plumbing, electricity, sanitary methods, and heating had been met. The Maintenance Branch was also responsible for daily and general maintenance of plant equipment and control of maintenance personnel.

The New Investments Branch supervised all new construction under the control of the Investments Department.

The Material and Equipment Branch was responsible for the storage of construction materials, equipment and machinery used in building construction.

The Transportation Branch was responsible for the trucks used in construction. There were five $\frac{1}{2}$ -ton trucks and several 3-ton trucks somewhere in the Mokotow District, which were dispatched as needed to construction sites in the WARSAW area. There were five staff cars assigned to the headquarters, directly under the control of the director of Społem. In May 1959, [redacted]

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approximately 20 new-type pickup trucks had been received and were dispatched daily to construction sites in the WARSAW area. All the vehicles were repaired and serviced at state-owned service points (Techniczna Obsluga Samochodow - TOS).

2. Slaughterhouses and Meat-Packing Plants Under Spolem

a. General

Not all slaughterhouses and meat-packing plants were under the control of Spolem. Some were under the control of the Ministry of Domestic Trade (Ministerstwo Handlu Wewnetrznego - MHW) and others were under the control of Area Industry (Przemysl Terenowy), which was under the control of the National Councils at city, county and province levels.

It was not uncommon for slaughterhouses and meat-packing plants to be placed in separate locations rather than under one roof. Each county had at least one slaughterhouse. To support the slaughterhouses, each county had at least one purchasing point, which was responsible for purchasing live animals from local farmers. Since each farmer was required to set aside a certain number of animals for the state each year, the animals purchased from the farmers by the purchasing points were charged against his norm for the year. Farmers were not allowed to deliver the animals directly to the slaughterhouses unless the purchasing point was there or an animal was to be slaughtered for private consumption.

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There were only four things on which the Ministry of Agriculture (Ministerstwo Rolnictwa - MR) established production norms for the farmers: wheat, rye, potatoes, and meat. Fruits and vegetables could be sold privately or to co-operatives. The norms, which were determined by the hectares of land each farmer had, were not the limit a farmer could produce but an amount to be set aside for the state from his total production. The norms for the state-owned farms (Panstwowe Gospodarstwa Rolne - PGR's) were higher than for privately-owned farms.

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The types and sizes of refrigeration units used at the meat-packing plants varied. The largest size refrigeration unit was 100,000 K cals (approximately 400,000 BTU's). Poland did not manufacture refrigeration equipment. It was all imported from either East Germany or Czechoslovakia.

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b. Description of Meat-Packing Plants

Not all meat-packing plants were constructed of the same design in Poland since production capacity and processing methods of each plant varied. In order to better understand the varieties of layouts, the following plants are described:

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(1)

the meat-packing plant in DRAWSKO-POMORSKIE. was on ulica Obroncow Stalingradu.

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(2)

the meat-packing plant in GORA KALWARIA was on an unidentified street in the area of the municipal market place, and in the neighborhood of the municipal dairy and the city garrison. At this plant, the processing plant was in the slaughterhouse. the slaughterhouse had a daily processing capacity of approximately 5 tons (live weight) per day. Some of the meat was shipped to supplement the meat supply in the WARSAW area.

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(3) [redacted] in KARCZEW. The meat-packing plant was separate from the slaughterhouse but was under the control of Spolem. This slaughterhouse also had the capacity of approximately 5 tons (live weight) per day. Some of the finished products were shipped to supplement the meat supply in the WARSAW area.

(4) The slaughterhouse and meat-packing plant in KRAFKOWICE was pinpointed at YR 097964. See Annex B. The construction of the slaughterhouse and meat-packing plant was started before June 1959. The plant was planned to process 3 tons of meat per eight-hour shift. For a detailed description see Annexes C and C-1 with legends.

(5) The slaughterhouse and meat-packing plant in WARSAW was believed to be either the largest or one of the largest in Poland. The production capacity was not known, but it supplied a million people plus most of the armed forces in the WARSAW area. The amount of meat and meat products furnished the armed forces was not known. For a pinpoint location and detailed description of the slaughterhouse and meat-packing plant area, see Annexes D and E with legends.

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c. Methods of Slaughtering Animals

The methods of slaughtering animals varied with the size of the plant. The larger plants with a processing capacity of 3 tons or over (live weight) of meat per day, used pneumatic pistols or electrocuted the animals in order to kill them. In the smaller plants with a processing capacity of 1½-2 tons (live weight) of meat per day, hammers as well as knives were used to kill the animals. A pig was soaked in a tub of hot water after it had bled, so that the bristles could be scraped off more easily. This was done by hand at all slaughterhouses, as was the skinning of beef and mutton. The cleaning and quartering were usually done by hand, but electric saws might have been used in the larger plants. After the meat was quartered, it was placed in a chill box long enough to cool it. After the animal heat was out of the meat, it was processed according to the methods used in the individual plants.

[redacted] intestines were cleaned by hand in warm water tanks and later used for packing of sausages. In the larger plants the meat was cut up into tenderloins, hams, roasts and sausage meat.

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d. Products

Production norms for different plants varied according to the norms established by MHW. All meat industries were governed by these norms. Some of the meat products manufactured at known meat plants in Poland were:

- Hams - raw and smoked
- Tenderloins - smoked
- Ham butts - smoked
- Sausages and cold cuts of various types - cooked, boiled and dried.

The finished meat products were packed into slat-type crates without the use of a protective paper such as wax paper. The crates were washed in hot water of 55° C without the use of detergents. [redacted]

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Meat processed at various plants was not segregated by grade, only by type and cut (i.e., beef, lamb and pork).

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e. Smokehouse Process

Smokehouses were not a part of all meat-packing plants but were installed in most of them. There were two types of processes used in the smokehouses: cold process and hot process.

The cold process usually lasted up to 75 hours. The meat was placed on racks and wheeled into a smoke chamber, where it was smoked at a temperature from 30-32° C for a period of 75 hours.

The hot process was different in that it took a much shorter period of time for the cycle to be completed. Again the meat was placed on racks and wheeled into the smoke chamber. There the meat was smoked from 2-3 hours at a temperature of 62° C. After the meat was removed from the smoke chamber, it was immediately put into a rinse room, where it was rinsed in cold water to cool the fat of the meat for handling and packaging purposes. This was so that the fat would not stick to the worktable during the processing. The rinse took approximately 15 minutes.

In general all smokehouses were operated alike. Sawdust was used for the fire, the amount depending on the process. For a detailed drawing and description of a smokehouse see Annex F and legend.

f. Processing of Sausage Ingredients

The meat used for sausages was cut up and put into electric grinders, which had an output of 100 kg per hour per grinder. After the meat was ground, it was put into a large mixing bowl with flavoring ingredients and mixed with an electric mixer. After the ingredients were mixed, some of the meat was put into vats for cooking. The vats were usually in the vicinity of the smokehouses. The capacity of the vats varied from 100 to 700 liters. Some of the vats were steam-heated to preheat the meat before its being stuffed into artificial casings. Other vats were heated by coal or heat from the heating plant. The steam vats were of either a low-pressure or high-pressure type. After the meat was removed from the vats, it was taken to a stuffing machine, where it was stuffed into either natural or artificial casings. The sausages were then tied by hand. Smoke ingredients were stuffed into natural casings, while raw or cooked meat was stuffed into artificial casings.

3. Dried Fruits and Vegetables

a. General

The dried fruits and vegetables industry was comparatively new in Poland, and the average housewife had not taken to the new products too well. This all stemmed from World War II when the German occupation forces forced the people to eat dried and dehydrated foods in order to stay alive. Because of previously having been forced to use these products, people were slow in accepting them.

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A new dried foods plant was to be located in KRAPKOWICE. Plans for this plant had been approved, but construction had not been started by June 1959. This plant was expected to be in operation by the end of 1959. The production capacity of this plant was not known.

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b. Description of Drying Unit

The heating unit used for the drying of fruits and vegetables was a SCHIELDE unit. this was a very simple unit, which included the use of mesh wire shelves that would rotate inside the heating cabinet. See Annex G. The hot air was circulated by fans. The length of the process depended on the type and quantity of items to be dried.

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c. Theory of Dehydration

(1)

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Fruits were sorted by hand and all bruises were cut out by four women at long work tables. After the bruises were cut out, the fruit was put into a cart and transported to a slicing room. Here the fruit was sliced by hand without being cored. hand-operated slicers proved to be slower than slicing by hand because of the time wasted in putting a whole fruit into the slicer, slicing, and removing the sliced item to make room for another. After the fruit was sliced, it was taken to a drying room and placed on one of four shelves for drying. all items were sulfurized before being placed in a dryer.

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Each shelf had the capacity of 50 kg of raw fruit, and there were four shelves to each machine. Times for drying varied according to the water content or hardness of the item being dried. For example, a pear took 5 hours at 40° C to dry and an additional 7 hours at 55° C to dehydrate. Mushrooms hung on strings dried best by natural air.

(2) The only difference between the processing of fruits and vegetables was that the vegetables were washed before being processed. Some of the vegetables dried were cabbage, beets, turnips, potatoes and carrots.

d. Packaging and Use of Dried Items

Dried fruits and vegetables were packed in paper bags of double thickness. The dried vegetables were sent to a Spolem factory to be made into small packages of dried soups. Dried fruits were used for pies and cakes and were sold in bulk rather than as packaged items.

4. Sanitation Enforcement at Slaughterhouses, Meat-Packing Plants and Dried Food Plants Under Spolem

Sanitary laws, which were enforced at all food handling establishments, came from the office of the Ministry of Health. These laws applied to everyone.

Each food processing plant had its own veterinarian assigned, who had his own laboratory within the plant and was responsible for the sanitary conditions in the plant area.

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Employees at food-handling establishments were required to have physical examinations at least quarterly. Rat and fly control was also enforced. Azatox with DDT base was used for insect and rodent control around food handling and processing plants.

Toilet facilities were not to be in the same area as the processing rooms.

Sanitary conditions at a food-processing plant were not as rigidly enforced as in a meat-packing plant. There were no regulations on plant inspections for dried food plants. As a result unscheduled inspections were conducted by county health authorities. Most frequent violations were use of contaminated water in jams, location of latrines in the work area, and food containers not being sterilized. Containers were washed in cold water instead of being steam-cleaned.

A carbolic mixture was used for the cleaning of the interior of refrigeration equipment.

5. Service Points

Service points were established in a few of the towns in Poland and were under the control of Spolem. Because of the lack of funds and experienced personnel, others could not be opened even though Spolem was interested in doing so.

Service points repaired household furniture and household equipment. No military equipment was serviced or repaired at these points.

The amount of service given depended on the size of the community. In a small community, all types of services were given but the quality of workmanship left a lot to be desired by the customer. The prices were not cheap, but, in comparison to having the item repaired privately, the cost was reasonable.

In some communities, the service points rented items such as lawn mowers, washing machines, and many other unrecalled objects.

6. Group Study Classes for Women

As an extra benefit for the wives of Spolem employees, group classes were organized in cooking, sewing, pattern making, child care, and home economy. All the classes were attended voluntarily. Any wife who had the time and desire could attend any of the classes, but her husband had to be an employee of Spolem. There was no political doctrine taught at any of these classes. The classes were conducted in the specific subject only. Political indoctrination played no part in them.

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ANNEX A

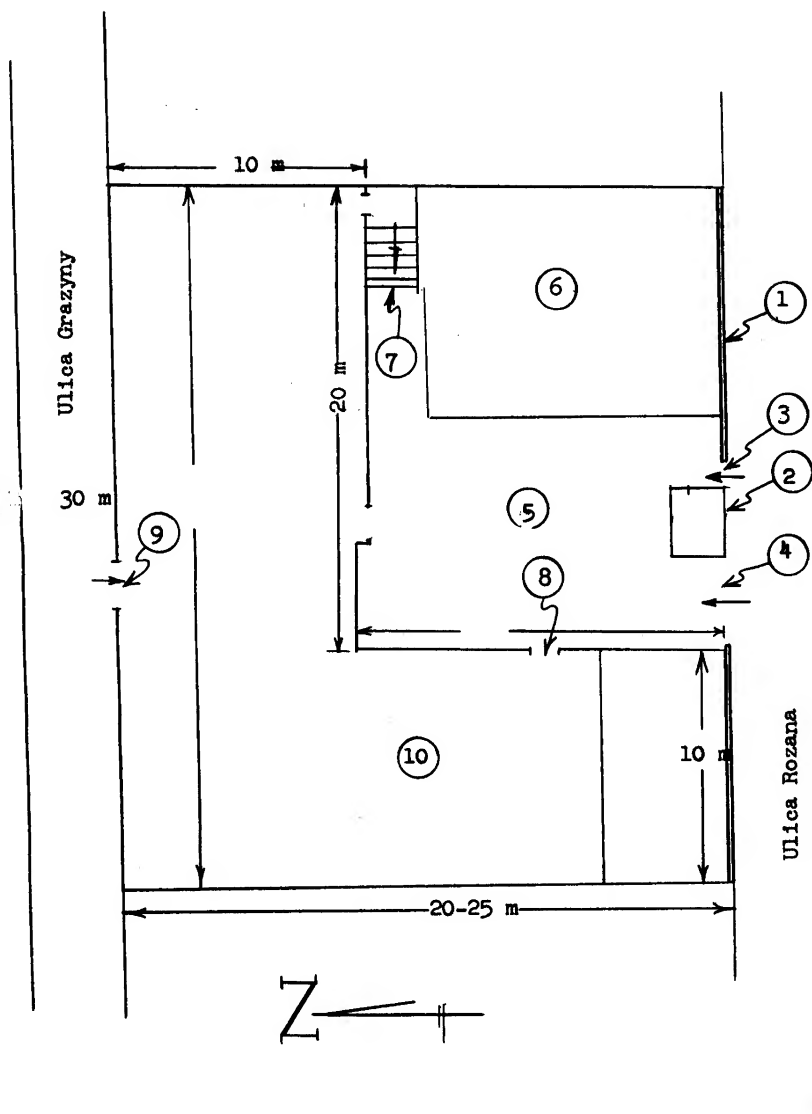
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SKETCH OF SPOLEK HEADQUARTERS, WARSAW, POLAND

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LEGEND TO ANNEX A



SKETCH OF SPOLEM HEADQUARTERS, WARSAW, POLAND

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1. Wire-mesh fence mounted on a concrete base with concrete posts 2 m high.
2. Guard house, 2.5 x 2.5 x 3 m. Built of red brick with a cream-colored stucco finish and with a four-way sloping roof.
3. Pedestrian entrance, 1.5 m wide by 2 m high wire-mesh gate.
4. Vehicle entrance, with a double wire-mesh gate, 3 x 2 m.
5. Asphalt-covered parking area.
6. Grass-covered area.
7. Entrance to basement.
8. Entrance to building from courtyard.
9. Main entrance.
10. Headquarters building. Built of red brick covered with cream-colored stucco, and with a tar-covered gabled roof. This building, 30 m long by 20-25 m wide on the east wing and 10 m wide on the north wing, was approximately 20 m high (5 stories).

Basement:

Kitchen for Spolem employees

Dining room

Supply rooms for Projects Branch

Boiler room

Coal storage

Blueprint room

Dispensary, which employed three females

First Floor:

Newsstand

Cloak rooms

Delicatessen

Office of the editor of monthly publication Spolem

Unidentified offices of Spolem

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LEGEND TO ANNEX A (Cont.)

Second Floor:

Unidentified offices of Spolem

Third Floor:

Unidentified offices of Spolem

Fourth Floor:

Unidentified offices of Spolem and offices of the Projects Branch

Fifth Floor:

Unidentified offices of Spolem

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ANNEX B

PINPOINT LOCATION OF SLAUGHTERHOUSE AND MEAT-PACKING PLANT, KRAPKOWICE, POLAND



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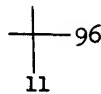
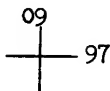
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KRAPPITZ, Germany .



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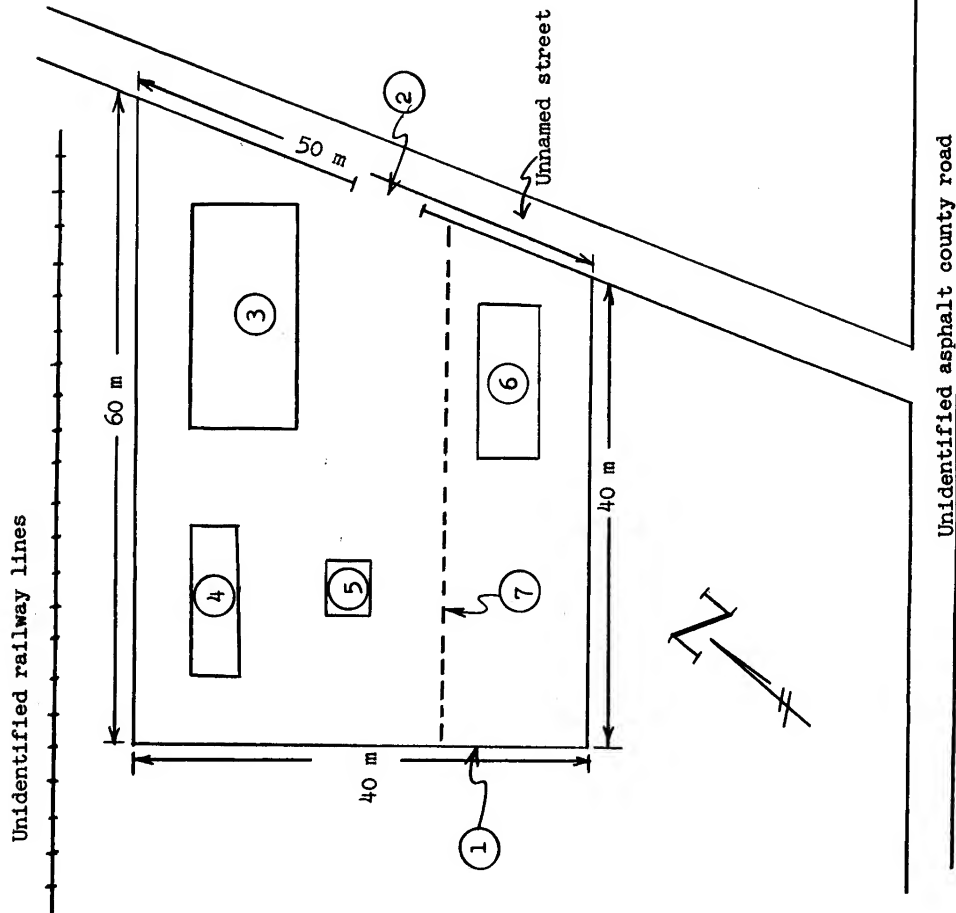
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ANNEX C

SKETCH OF FUTURE MEAT-PACKING PLANT AND DRIED FOOD PLANT,
KRAPKOWICE, POLAND

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LEGEND TO ANNEX C

 SKETCH OF FUTURE MEAT-PACKING PLANT AND DRIED FOOD PLANT,
KRAPKOWICE, POLAND

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1. Wire-mesh fence approximately 1.65 m high
2. Entrance (3 x 2 m) wire-mesh gate
3. Slaughterhouse and meat-processing building, 12 x 25 m x (unknown)
4. Animal pens, 4 x 5 m
5. Hide-processing building, 3 x 3 m x (unknown)
6. Dried food plant, 3 x 7 m x (unknown)
7. Mesh-wire fence.

 in June 1959 the frame of the slaughterhouse and animal pen had been erected.

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The meat-processing plant was built to process three tons of meat per eight-hour shift. There were 17 people employed in the plant, four in administration, and 13 in the meat plant.

The animal pens were to be three meters high, built of red brick, with a slanting concrete roof.

The hide-processing building was to be three meters high, built of red brick with a white stucco finish, a concrete floor, and a four-way slanting roof.

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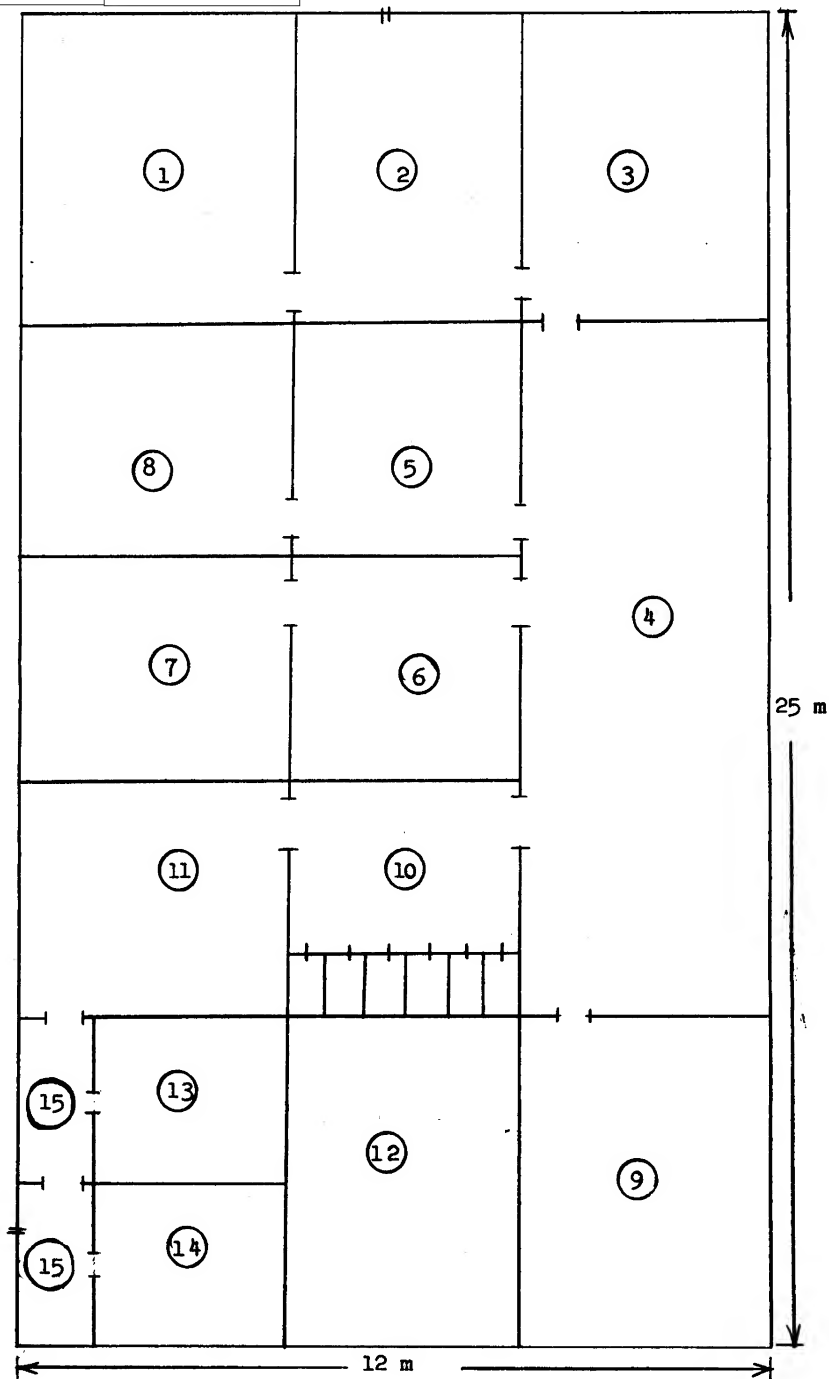
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SKETCH OF SLAUGHTERHOUSE AND MEAT-PACKING PLANT AT KRAPKOWICE, POLAND

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LEGEND TO ANNEX C-1

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MEAT PROCESSING PLANT AND SLAUGHTERHOUSE IN KRAPKOWICE, POLAND

1. Plant administration office and veterinary laboratory
2. Room for slaughtering animals.
3. Room for skinning and cleaning animals.
4. Meat-processing room
5. Freezing room (-10° C)
6. Cooling room (-4° C)
7. Cooling room ($+12^{\circ}$ C)
8. Compressor room
9. Room for washing intestines to be used in sausages
10. Smokehouse
11. Rinsing room
12. Furnace room
13. Men's dressing room and showers
14. Women's dressing room and showers
15. Entrance and passageway to dressing rooms of plant employees

The over-all plant is a one-story, red-brick building four meters high with a very wide, sloping, reinforced-concrete roof.

This is a typical layout for a meat-processing plant with a one and one-half to three-ton capacity.

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PINPOINT LOCATION OF MEAT-PACKING PLANT, WARSZAW, POLAND

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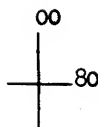
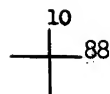
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Map Ref.

WARSZAWA, Poland



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ANNEX E

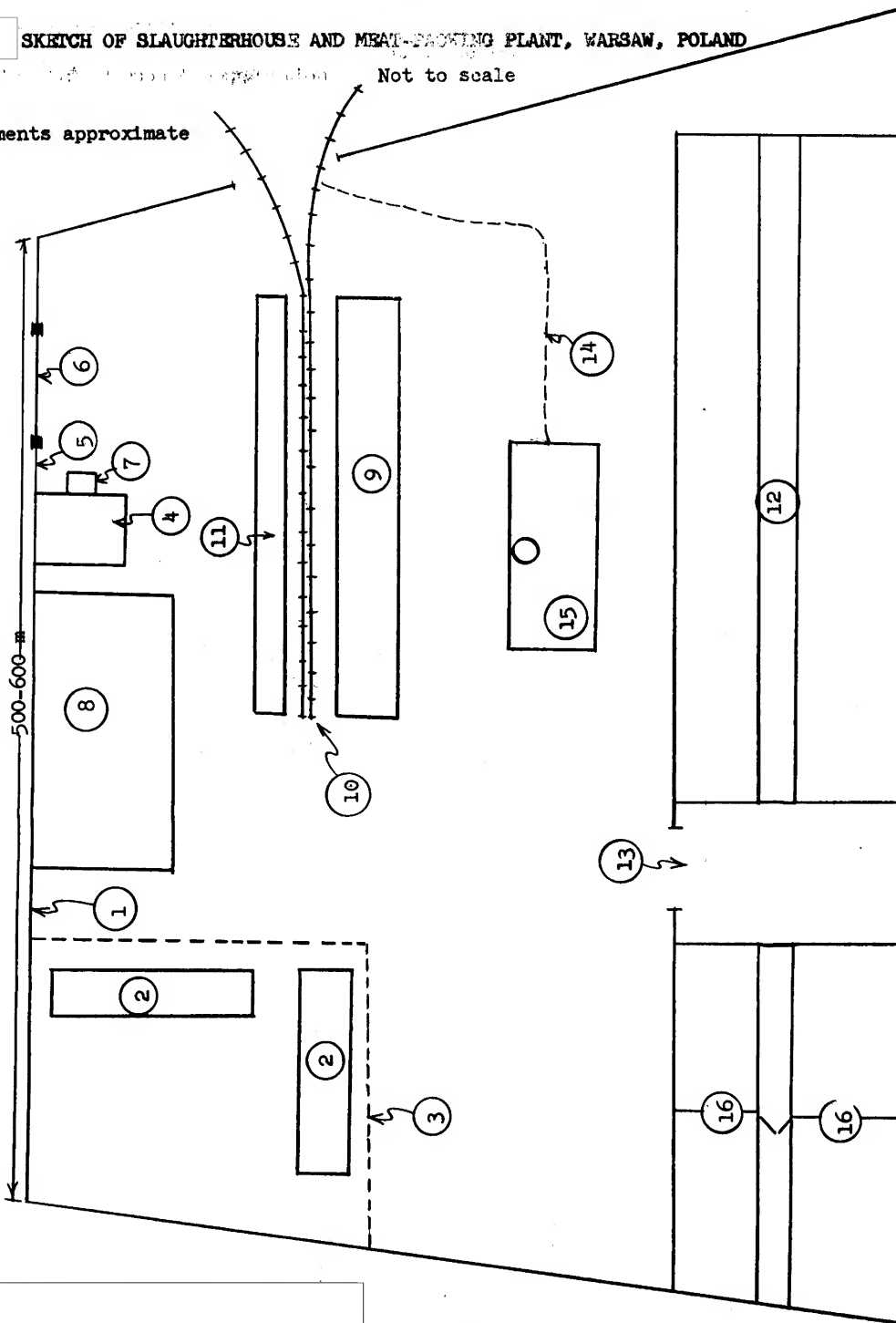
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SKETCH OF SLAUGHTERHOUSE AND MEAT-PACKING PLANT, WARSAW, POLAND

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Measurements approximate



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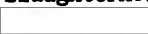
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SKETCH OF SLAUGHTERHOUSE AND MEAT-PACKING PLANT, WARSAW, POLAND

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1. Red brick wall, approximately four meters high.
2. Housing area for plant employees. Perhaps more than two buildings.
3. Wire-mesh fence, approximately 1.65 m high, separating the housing area from the plant area.
4. Pass bureau and guardhouse. One story high, of red brick, with a slightly slanted tar roof. Nine m high x 4 m wide x 12 m long.
5. Pedestrian entrance, blocked by wooden gate, 2 m high x 1 m wide.
6. Vehicle entrance, wooden gate, 3 m wide x 3 m high.
7. Guard station for industrial guards.
8. Animal pens, built of red brick with white stucco finish, 300 m long x 4 m wide, with a tar-covered shed roof.
9. Ramp, 1.5 m high, even with rail cars, built of red brick without stucco, 300 m long x 6 m wide. The ramp had a gabled roof covered with tar.
10. Double-track railroad leading to the east side rail yards in Praga District of WARSAW.
11. Ramp, built of reinforced concrete with a 30° drop, approximately 300 m long x 1.5 m high x 1.5 m wide.
12. Slaughterhouse and meat-processing plant. Size unknown 
 Built of red brick with large steel-barred windows. The roof was corrugated steel with a skylight of lead glass the entire length of the building.
13. Entrance to the processing plant.
14. Possible rail spur leading to the heating plant.
15. Heating plant, built of red brick with white stucco finish, 12 m x 8 m x 6 m.
16. Administration offices of the slaughterhouse.

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The heating plant had a 30-m-high cylindrical chimney built of red brick.

A sign in the plant area read "No walking from one building to another. By order of the Veterinarian."

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ANNEX F

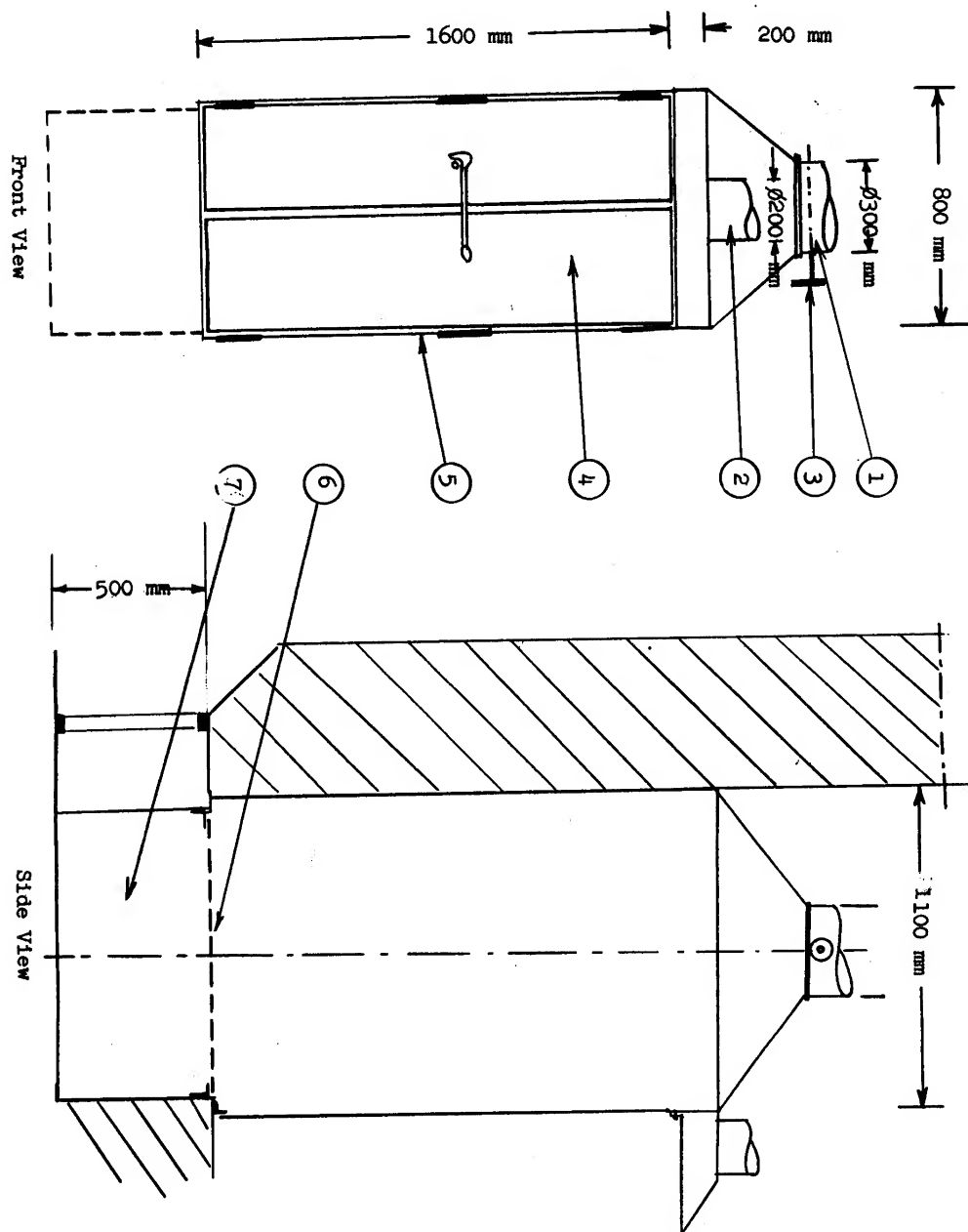
SKETCH OF SMOKEHOUSE USED IN MEAT-PACKING PLANTS IN POLAND

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All measurements approximate

Not to scale

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LEGEND TO ANNEX F

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 SKETCH OF SMOKEHOUSE USED IN
MEAT-PACKING PLANTS IN POLAND

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1. Smoke chimney
2. Ventilation pipe
3. Draft
4. Insulated steel-plate doors with 3 mm insulation
5. Over-all steel-plate insulated cabinet with 3 mm insulation
6. Steel grate, 10 mm thick, with 50-mm-square openings
7. Brick firebox

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50X1-HUM

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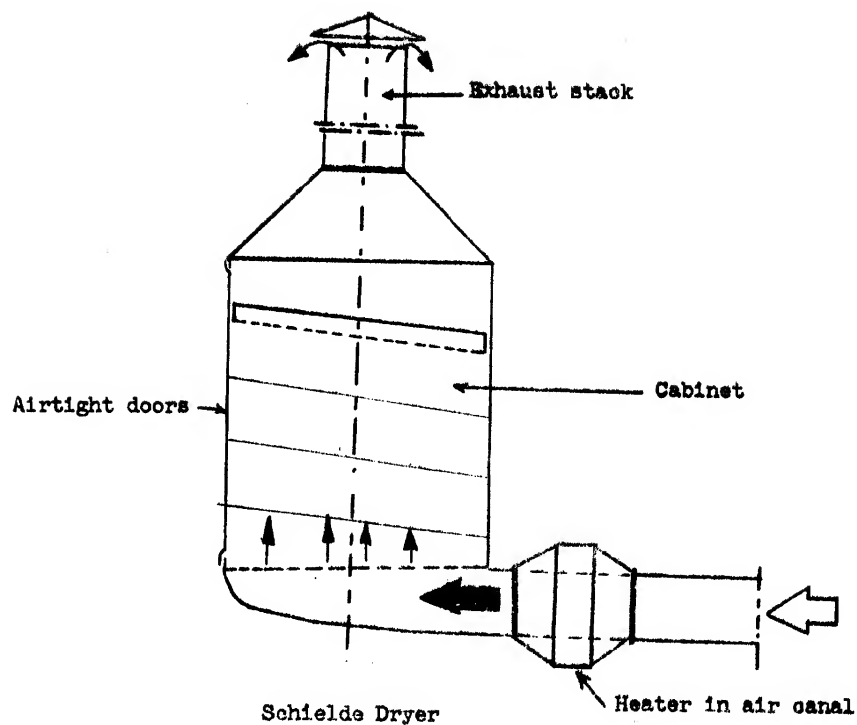
SECRET

50X1-HUM

SKETCH OF SIDE VIEW OF SCHIELDE DRYER, POLAND

50X1-HUM

Not to scale



CONFIDENTIAL